

TEPPANYAKI



SAKE

Sake is a traditional Japanese drink made from fermented rice. The foundations of good sake are quality rice, clean water, koji mold and yeast. They are combined and fermented in precise processes that have been refined over centuries.

Shirataki Uonuma Tanrei Junmai

A light flavored Sake from the famous and traditional area of Uonoma, it combines very well with sushi as well as a variety of lighter style dishes. Shirataki uses natural mineral water from the melted snow of the Echigo Yuzawa Mountains in Niigata Prefecture.

Shiokawa Fisherman Sokujo Junmai Ginjo

A fruity Sake with light flavor created to accompany seafood. Often compared to a high quality white wine.

Shiokawa Cowboy Yamahai Junmai-Ginjo Genshu

A soft and refreshing Sake with a slight hint of acidity and a higher alcohol, specially made to accompany Angus and Wagyu beef. Yamahai is a traditional method of making Sake, which creates a more pronounced Umami flavor.

Tochikura Plum Sake Umeshu

Umeshu – is a Japanese liqueur made from steeping ume plums (while still unripe and green) in Sake and sugar. The plums are harvested in Fukui Prefecture, which is famous for its high quality Benisashi plums. A truly unique balance of sweet and sour. This plum Sake is exclusively exported to Maldives.

Shirataki Sparkling Jozen Mizuno Gotoshi

A creation of modern times with well integrated bubbles and a slight sweetness and notes of lychee. Jozen Mizuno Gotoshi, meaning "be like water", symbolizes the purity of the Sake.

Hakutsuru Junmai

This Sake has been brewed using a two hundred and fifty year old traditional method. The result is a well matured, full bodied taste with a delicate earthiness.

Kikusui, Honjozo Karakuchi, Kochi

This Sake has a captivating smoothness and a crisp dry finish that offers a versatility and balance to be enjoyed at a wide range of temperatures – on the rocks or warmed.

Ginrei Gassan Secchu Jukusei Junmai-Ginjo

A fresh and aromatic Sake with a dry and elegant finish. Meltwater from Mount Gassan, the highest peak of the Three Mountains of Dewa which filters down in a process that takes up to four hundred years, emerging at the foot of the mountain, where the Ginrei Gassan brewery is located. This Sake is matured under snow for six months.

Kindly notify one of our team members if you have any allergic intolerance Prices are in USD and inclusive of 10% service charge and 12% GST (government tax)



	PRICE	VI
SMALL SAKE FLIGHT		
Four Different Sakes from the Carafe Selection	48	24
SAKE CARAFE (150ml)		
Shirataki Uonuma Tanrei Junmai	35	15
Shiokawa Fisherman Sokujo Junmai Ginjo	44	20
Shiokawa Cowboy Yamahai Junmai Ginjo Genshu	44	20
Tochikura Umeshu Plum Sake	52	28
SAKE BOTTLE (300ml)		
Shirataki Jozen Mizuno Gotoshi Sparkling	89	40
Shiokawa Fisherman Sokujo Junmai Ginjo	89	40
Shiokawa Cowboy Yamahai Junmai Ginjo Genshu	89	40
SAKE BOTTLE (720ml)		
Hakutsuru, Junmai, Kobe	87	39
Kikusui, Honjozo Karakuchi, Kochi, Niigata	125	60
Shirataki Uonuma Tanrei Junmai	148	75
Ginrei Gassan Secchu Jukusei Junmai-Ginjo	148	75
Tochikura Plum Sake Umeshu	272	140

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ZENSAI (STARTERS)

	PRICE	VI
Asparagus Tempura V G Crunchy Green Asparagus with Wafu Dipping Sauce	20	-
Gyoza, V Mixed Mushroom Dumplings with Scallion Ginger Dipping Sauce	24	-
Sear Octopus S N G Cherry Tomato Salad with Warm Butter Dressing and Miso Sauce	28	-
Beef Tenderloin Carpaccio Sweet Soya Dressing with Mirin Pickled Baby Vegetables	28	-
Seaweed Salad V G Mixed Vegetables and Seasonal Fruits, Wakamme Mixed Fried Seaweed and Yuzu Dressing	20	-
Seafood Poke Seaweed Salad S H G Marinated Tuna, Salmon and Reef Fish	34	-

G Gluten Free **V** Vegetarian **P** Pork **S** Seafood **A** Alcohol **H** Hot

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SUSHI

	PRICE	VI
House Selection of Sashimi S Fresh Cut Tuna, Salmon, Reef Fish, Prawns and Crab Stick	39	8
House Selection of Nigiri S G Assortment of Tuna, Salmon, Reef, Prawns and Pickled Mackerel	39	8
Tuna Nigiri S G Seared Tuna, Served with Plum and Miso Sauce	24	-
Velassaru California Roll S Cucumber, Avocado, Crab Stick, Green Mango, Japanese Mayo and Tobiko	28	-
Green Dragon Roll S G Prawn, Cucumber, Avocado, Japanese Mayo, Eel Sauce and Salmon Roe	28	-
Maldivian Tuna Roll S H G Tuna, Scallion, Green Chili, Coconut, Cucumber, Dried Tuna, Cream Cheese with Rihaakuru Sauce	28	-
Dynamite Roll S H G Reef Fish, Salmon, Tuna, Chili, Spicy Mayo, Cucumber and Spring Onion	28	-
Velassaru Signature Roll S Crab Stick, Tuna, Reef Fish, Salmon, Avocado, Sweet Mango with Wasabi/Mango Sauce	28	-
Vegetarian Roll V Mango, Avocado, Cucumber, Carrot, Asparagus, Bread Crumbs and Japanese Mayo	24	-

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UMI (GRILLED SEAFOOD)

	PRICE	VI
Reef Fish, Served with Teriyaki Sauce S G	43	-
Maldivian Tuna, Served with Japanese BBQ Sauce S H	45	-
Salmon, Served with Asian Mustard Sauce S G	45	-
Prawns, Served with Lemon/Garlic Sauce S G	60	-
Lobster Tail, Served with Honey/Guava Sake Sauce S A G	84	15
Scallops, Served with Yuzu/Miso Sauce S G	54	15

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TOCHI (LAND)

Wagyu Beef To Share, Served with Japanese Pepper Sauce H G

PRICE VI

109 35

Kushiyaki Beef Served with BBQ Sauce

49 -

Kushiyaki Lamb Loin Served with BBQ Sauce

49 -

Kushiyaki Chicken Served with BBQ Sauce

43 -

BANSO (SIDES)

Vegetable Fried Rice V G

8 -

Seafood Fried Rice S G

10 -

Chicken Fried Rice G

8 -

Grilled Asparagus V G

10 -

Japanese Mushrooms V G

10 -

Medley of Asian Vegetables V G

8 -

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OKASHI (DESSERT)

Yuzu Meringue Tart
Crispy Meringue, Yuzu Custard and Raspberry Sauce

PRICE VI

18 -

Strawberry Carpaccio **A**
Strawberry Carpaccio with Lemon Grass Cream and Orange/Sake Sponge

18 -

Green Tea, Mango and Wasabi Mousse **G**
Yogurt, Cream and Grapefruit Jelly

18 -

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